

# SPRINGLICIOUS

APRIL 2 *to* MAY 18

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17.<sup>99</sup>

## THREE-COURSE LUNCH

choice of app, main & dessert  
excludes tax & gratuity

### APPS

#### TORTILLA SALAD

crisp greens, tomato, cucumber,  
creamy avocado dressing

#### TOMATO BISQUE

pumpkin seeds, olive oil

#### EDAMAME HUMMUS

radish, beet, carrot, almonds

### MAINS

#### MEZZE RIGATONI

Black Knight pork sausage, green peas,  
Parmesan cream sauce

#### ASPARAGUS & WHITE CHEDDAR OMELETTE

sweet potato wedges, roasted tomato

#### PESTO CHICKEN PIADINA

mozzarella, marinated tomato, arugula

### DESSERTS

#### BERRIES & CREAM

macerated strawberries, vanilla ice cream,  
brown bread crumble

#### CHOCOLATE LOVERS

dark chocolate mousse, dried cranberries, pretzel

NOT AVAILABLE FOR IN-ROOM DINING OR TAKE-OUT

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29.<sup>99</sup>

**THREE-COURSE  
DINNER**

choice of app, main & dessert  
excludes tax & gratuity

**APPS**

**TORTILLA SALAD**

crisp greens, tomato, cucumber,  
creamy avocado dressing

**TOMATO BISQUE**

pumpkin seeds, olive oil

**EDAMAME HUMMUS**

radish, beet, carrot, almonds

**SPICY KOLAPORE SPRINGS TROUT CAKES**

sweet pickled cucumber, coriander crème  
fraîche

**MAINS**

**MEZZE RIGATONI**

Black Knight pork sausage, green peas,  
Parmesan cream sauce

**POACHED SALMON**

warm mixed grains, sweet potato,  
green beans, apricot mostarda

**BBQ DUCK PIZZA**

red onion, smoked Gouda,  
pineapple

**MUSHROOM RAGOÛT**

poached hen's egg, asparagus, creamy goat cheese  
polenta

**DESSERTS**

**BERRIES & CREAM**

macerated strawberries, vanilla ice  
cream, brown bread crumble

**CHOCOLATE LOVERS**

dark chocolate mousse, dried cranberries, pretzel

**BREAD PUDDING**

caramelized apples, vanilla whipped cream

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